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conviction, be subject to the penalties provided for violation of provisions of this section.

SEC. 11. Any person who violates any of the provisions of this article shall be guilty of a misdemeanor, and, upon conviction, shall be punished by a fine of not less than \$10 nor more than \$100, or be imprisoned not to exceed 50 days, or both such fine and imprisonment.

Foodstuffs—Cold Storage. (Ord. May 25, 1914.)

ARTICLE 15. SECTION 1. All cold-storage meats, poultry, fish, ice creams, and other cold-storage animal products shall be plainly labeled or branded to show the facts of cold storage to the consuming public. The term "cold storage" shall be construed to mean the storing and preservation of food products by cold. Except, however, such labeling and branding shall not be necessary where the ice or refrigeration is incident to the preservation of the fresh, unstored product from the producer to the consumer, and without unnecessary delay.

SEC. 2. No retailer shall handle cold-storage products or other products required to be preserved with ice, without efficient icing arrangements or refrigeration therefor. All such products shall not be exposed to warm temperature, and shall be handled as otherwise specified in the sanitary provisions of the health code of the city of Huntington and the laws of the State of West Virginia.

SEC. 3. No product shall be served or sold in the city of Huntington which has been once removed from cold storage and exposed in the retail market for sale and sent back into cold storage; this to include turkeys, chickens, and similar products which are taken out, for example, for the Thanksgiving and other markets and exposed in the retail market, and which, not being sold, are returned to storage for the Christmas or other markets. Cold-storage food shall be delivered direct from cold storage, through proper facilities and sanitary conditions in the retail market, to the consuming public, and the sale of any such product which has been subjected to any condition which would render it contaminated, unwholesome, or unfit for food shall be prohibited.

SEC. 4. The signs and labeling as specified herein shall obtain with respect to products coming into Huntington between the producer or packer and the wholesale trade, between the wholesale and retail trade, and between the retail trade and the general public. Restaurants and hotels supplying such stored products shall display signs on the menu, or otherwise, to that effect. No product shall be sold as "fresh," "strictly fresh," "from the country," or by similar description, which is a stored product or which is not as represented; nor, on the other hand, shall any product be sold as a cold storage when such is not the case, or which has been so exposed or kept as to deteriorate in quality after leaving cold storage, but shall have such additional facts stated on the signs and labeling in the manner as may be directed by the board of health.

SEC. 5. Any person who violates any of the provisions of this article shall be guilty of a misdemeanor and upon conviction shall be punished by a fine of not less than \$10 nor more than \$100, or be imprisoned not to exceed 50 days, or both such fine and imprisonment.

Foodstuffs—Adulteration—Condemnation and Destruction—Samples for Examination. (Ord. May 25, 1914.)

ARTICLE 16. SECTION 1. Whenever the health officer or sanitary officer shall find any article of milk, meat, or other food which is adulterated within the meaning of this ordinance, or any other article or substance which is detrimental to public health, such article shall be tagged or otherwise properly marked, giving notice that the product is suspected of being adulterated or detrimental to public health, and warn-